

**24.** The method of claim 23 wherein the freeze-thaw stabilizer is a modified food starch selected from the group consisting of modified corn starch, modified potato starch, modified tapioca starch and mixtures thereof.

**25.** The method of claim 24 wherein the blend further comprises a gum in an amount effective for suspending the modified food starch in the blend, the modified food starch and the gum in amounts effective for providing a cooked egg patty made from the egg blend with foldability which is greater than a cooked egg patty made from liquid whole egg.

**26.** The method of claim 25 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof.

**27.** The method of claim 26 wherein the pH controller is selected from the group consisting of tetrasodium pyrophosphate, disodium phosphate, trisodium phosphate, citric acid, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

**28.** The method of claim 26 wherein the egg blend comprises from 95 to 98.5 weight percent liquid whole egg, and from 1 to 3 weight percent edible oil.

**29.** The method of claim 26 wherein the egg blend further comprises from 0.01 to 0.25 weight percent of natural egg flavor ingredients.

**30.** A method of making a cooked egg patty comprising:

blending liquid whole egg, an edible oil, an amount of modified food starch effective for providing freeze-thaw stability, an egg flavor additive, phosphates and an amount of pH controller effective for providing a pH of 7.2 or less, and a gum, the liquid whole egg comprising at least 90 weight percent of the blend, the modified food starch selected from the group consisting of modified corn starch, modified potato starch, modified tapioca starch and mixtures thereof, the gum in an amount effective for suspending the modified food starch in the blend; and

cooking the blend on a surface which has a temperature of from 220° F. to 310° F., the gum in an amount effective for providing a cooked egg patty made from the egg blend with foldability which is greater than a cooked egg patty of the same size and thickness made from liquid whole egg.

**31.** The method of claim 30 wherein the modified food starch includes corn starch.

**32.** The method of claim 31 wherein the modified food starch includes tapioca starch.

**33.** The method of claim 30 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof.

**34.** The method of claim 30 wherein the pH controller is selected from the group consisting of tetrasodium pyrophosphate, disodium phosphate, trisodium phosphate, citric acid, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

**35.** The method of claim 30 wherein the egg patty comprises from 95 to 98.5 weight percent liquid whole egg, and from 1 to 3 weight percent edible oil.

**36.** The method of claim 30 wherein the egg patty further comprises from 0.01 to 0.25 weight percent of natural egg flavor ingredients.

**37.** A method of making a cooked frozen egg patty comprising:

blending liquid whole egg, an edible oil, an amount of modified food starch effective for providing freeze-thaw stability, an egg flavor additive, phosphates and an amount of pH controller effective for providing a pH of 7.2 or less, and a gum, the liquid whole egg comprising at least 90 weight percent of the blend, the modified food starch selected from the group consisting of modified corn starch, modified potato starch, modified tapioca starch and mixtures thereof, the gum in an amount effective for suspending the modified food starch in the blend;

cooking the blend on a surface which has a temperature of from 220° F. to 310° F., the gum in an amount effective for providing a cooked egg patty made from the egg blend with foldability which is greater than a cooked egg patty of the same size and thickness made from liquid whole egg; and

freezing the cooked liquid whole egg blend to a temperature of less than 0° F.

**38.** The method of claim 37 wherein the modified food starch includes corn starch.

**39.** The method of claim 37 wherein the modified food starch includes tapioca starch.

**40.** The method of claim 37 wherein the edible oil is selected from the group consisting of soybean oil, partially hydrogenated soybean oil, corn oil, canola oil, olive oil, sunflower oil, peanut oil, coconut oil, rapeseed oil, palm oil, palm kernel oil, cottonseed oil, and mixtures thereof.

**41.** The method of claim 40 wherein the pH controller is selected from the group consisting of tetrasodium pyrophosphate, disodium phosphate, trisodium phosphate, citric acid, sodium pyrophosphate, monosodium phosphate and mixtures thereof.

**42.** The method of claim 37 wherein the egg blend comprises from 95 to 98.5 weight percent liquid whole egg, and from 1 to 3 weight percent edible oil.

**43.** The method of claim 37 wherein the egg blend further comprises from 0.01 to 0.25 weight percent of natural egg flavor ingredients.

**44.** A cooked folded egg patty which is made from a blend comprising:

from 95 to 98.5 weight percent liquid whole egg;

from 1 to 3 weight percent edible oil;

from 0.01 to 0.25 weight percent flavor;

from 0.15 to 0.21 weight percent phosphates;

an amount of a modified food starch effective for providing freeze-thaw stability to the egg patty;

an amount of gum effective to suspend the modified food starch in the blend; and

an amount of a pH controller effective for providing the blend with a pH of 7.2 or less, the oil, the modified food starch.

**45.** The folded egg patty of claim 44 wherein the modified food starch includes modified corn starch.